

The background is a dark navy blue, densely decorated with stylized autumn motifs. There are several pumpkins in shades of orange and red with dark blue outlines. Interspersed among them are various leaves: some are large and pointed in shades of orange and red, while others are smaller and more delicate in shades of blue and yellow. Acorns with brown caps and dotted details are also scattered throughout. In the center, a white-outlined diamond shape frames the text.

Menu dyniowe

PRZYSTAWKI | APPETIZERS

Szaszłyk z półgęska i prosciutto z gęsi
ketchup z dyni, popcorn z kaszy gryczanej

*Goose breast and goose prosciutto skewer
pumpkin ketchup, buckwheat popcorn*



39 PLN

ZUPA | SOUP

Zupa dyniowa
chips z jarmużu, ser feta

*Pumpkin soup
kale chips, feta cheese*



24 PLN

DANIE GŁÓWNE | MAIN COURSE

Udo z kaczki
na purée korzenno-dyniowym
knedle ze śliwką, kasztany w miodzie, sos pieczeniowy

*Duck leg
on spiced pumpkin purée
plum dumplings, honey-glazed chestnuts, roasting jus*



74 PLN

DESER | DESSERT

Mus z czerwonej pomarańczy
konfitura dyniowa z imbirem na migdałowym
spodzie, ganache z gorzkiej czekolady

*Blood orange mousse
ginger-infused pumpkin confit on an almond
base, dark chocolate ganache*



26 PLN